



HRISHIKESH A.S
QUALITY IN-CHARGE

PROFILE

 Alliance Food Company (ASMAK)
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EXPERTISE

SAP

COMMUNICATION

POWERPOINT

M S OFFICE

SELF-STUDY

MS EXCEL

CERTIFICATIONS

- HACCP LEVEL 3
- PIC LEVEL 3
- FOOD SAFETY LEVEL 4
- INTERNAL AUDITOR:
FSSC 22000 V5
- INTERNAL AUDITOR:
ISO 22000:2018

LANGUAGES

- ENGLISH
- HINDI
- TAMIL
- MALAYALAM

OBJECTIVE

To succeed in an environment of growth and excellence and to play a vital role in food safety management and achieve personal as well as organization goals.

EDUCATION

- 2016-2018 • MASTERS IN FOOD SCIENCE & TECHNOLOGY
COCHIN UNIVERSITY OF SCIENCE & TECHNOLOGY
ERNAKULAM, KERALA, INDIA
- 2012-2016 • BACHELOR OF FOOD SCIENCE (NS), COCHIN
UNIVERSITY OF SCIENCE & TECHNOLOGY
ERNAKULAM, KERALA, INDIA
- 2009 • HIGHER SECONDARY
BOARD OF HIGHER SECONDARY EDUCATION
St. Vincent CMI SCHOOL KERALA.INDIA
- 2007 • SSL C
BOARD OF KERALA
MANNAM MEMORIAL RESIDENTIAL SCHOOL
KERALA.INDIA

EXPERIENCE

• QUALITY IN-CHARGE & HYGIENE OFFICER

ASMAK (ALLIANCE FOODS COMPANY) DUBAI, UAE

Serving as Quality In-charge I had:

- Handling the **pre-shipment inspection** of frozen& fresh products, which includes checking the product specification, supplier requirements label verification etc.
- **Person-in-charge** of the overall hygiene, quality standard of the plant.
In-charge of **Documentation**, conducts **Internal audit**, prepares all documents for **External Audit**
- **Online inspection** of breaded products, IQF products, Smoked products.
- In-charge of product registration, label approval & assessment etc. in the **DUBAI MUNICIPALITY**
- In-charge of **Import & Export Inspection**.
- **Team Leader** in fresh section.
- **Verification of personal hygiene, cleaning& sanitation** as per GMP, GHP SOP, SSOP.
- Well known knowledge in BRC audit, HACCP, ISO 22000, FSSC 22000 & Documentation
- Conducts **shelf-life study** of various products

SINCE
OCTOBER,
2019

AWARDS

- Organized the First Prof.Dr.C.T. Samuel Memorial Lecture & Endowment Award Ceremony.
- Active participation & organized exhibitions such as Sastrayaan, 2018, Matsyotsav etc. for the promotion of college activities.
- Training Onboard CIFNET Vessel M V PRASHIKSHANI (Longliner & Trawler)

INTEREST

- TRAVELLING
- FOOTBALL
- CRICKET
- SWIMMING
- MUSIC

PERSONAL DETAILS

- NATIONALITY - INDIAN
- RELATIONSHIP - SINGLE
- DATE OF BIRTH - 20/01/1994
- PASSPORT NO - Z4466714
- UAE DRIVING LICENSE -4045139

REFERENCE

WILL BE FURNISHED UPON REQUEST

NOVEMBER,
2018-
OCTOBER,
2019

MAY, 2018-
JULY, 2018

● TEAM LEADER-QUALITY & HYGIENE

NATIONAL AQUACULTURE COMPANY (NAQUA), JEDDAH, SAUDI ARABIA.

Serving as Team Leader- Quality I had:

- Maturation & spawning of shrimp Brood stock (*Litopenaeus vannamei*).
- Online process of Individual Quick Freezing (IQF) using Nitrogen freezing and machine used is ADVANTEC**
- Handling, processing & packing types of IQF shrimp products as per buyer's requirement with an acceptable quality.
- Verification of personal hygiene, cleaning& sanitation as per GMP, GHP SOP, SSOP.**
- Checking the **quality standards** randomly and specifications.
- Inspection of Import & Export goods.**
- Animal health monitoring and wet mount microscopy analysis, visual impact elastomer tagging and eye tagging.
- Water parameters handling and calibration of TSS portable meter, Multi parameter instruments and photometer.
- Water chemical analysis to check the presence of Ammonia, Nitrite, Nitrate and Alkalinity.
- Microbiological analysis of water to check the presence of bacteria especially ***Vibrio*** species.

INPLANT TRAINEE-

BHATSONS AQUATIC PRODUCTS (MANGALA GROUP), AROOR KOCHI.

Serving as In-plant trainee I had:

- Raw materials and final product quality checks Organoleptically & Bacteriologically for shrimps.
- Quality management & quality assurance activities by following HACCP, CCP, SSOP, SOP of the plant.
- Well known knowledge about IQF (Individual Quick Freezing), Block freezing & Spiral freezing.
- Carried out sample inspection and conducted various Microbiological methods to the samples to find out food borne pathogens.
- Carried out test to find out the presence of Antibiotics.